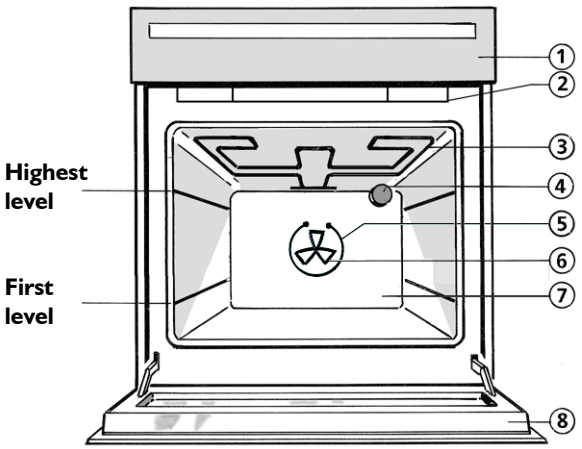
AKZ 451

GB IE

PRODUCT DESCRIPTION SHEET

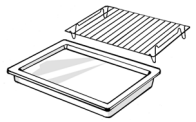


1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Catalytic rear wall
8. Oven door

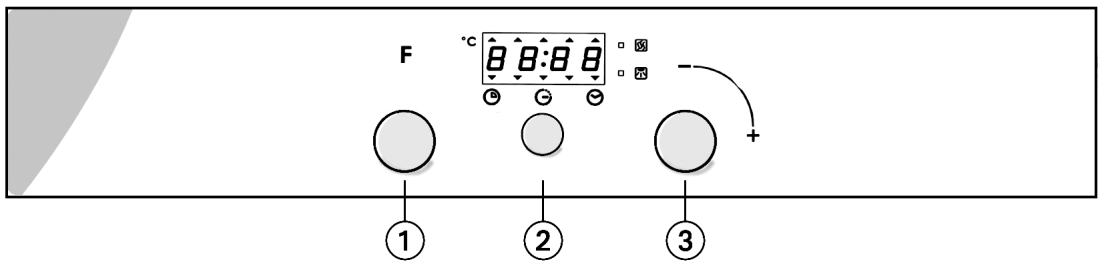
ACCESSORIES

Wire Shelf:

Side catalytic panels:

Grill pan set: 

CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven functions table

Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	• To keep the temperature steady inside the oven. • 35°C: to raise dough for bread and pizza. • During MLTF -35°C Rising function the lamp is off, to maintain a uniform temperature in the oven. • 60°C: to keep food warm once it is cooked. • It is advisable to use the first level.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • The function allows various settings (1 min. - 5 max.). • The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the oven door can be kept closed or open a little. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food while it is cooked.

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COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	3	2	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	3	3	200	100 - 110
Chicken, Rabbit, Duck		X	2	3	190	80 - 90
Turkey (kg. 4-6) + browning level: 3		X	1	3	200	160 - 180
Goose (2 Kg)		X	1	3	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	3	1	190	45 - 55
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	3	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	200	50 - 60
Baked potatoes		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	1	-	180	40 - 50
Filled pies (with cheese)		X	2	-	180	70 - 80
Tarts		X	2	-	180	40 - 50
Applestrudel		X	1 - 3	-	200	50 - 55
Biscuits		X	1 - 3	-	200	20 - 30
Choux buns		X	1 - 3	-	180	35 - 45
Savoury pies		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	40 - 50
Meringues		-	1 - 3	-	120	120 - 150
Vol-au-vents		X	1 - 3	-	190	35 - 45
Soufflés		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3). Cooking times and temperatures are approximate only.